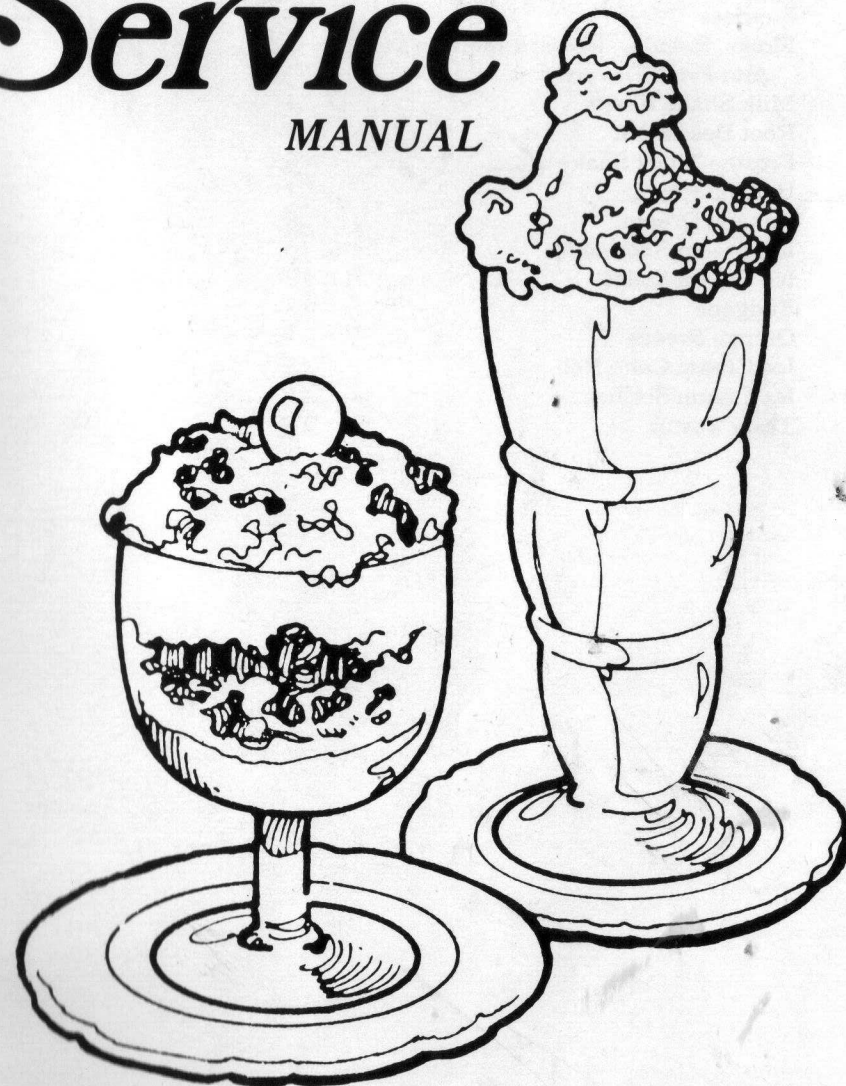


# *Fountain Service*

MANUAL



# ICE CREAM

## Storage

Walk-in freezer: Ice cream must be stored at 10° below zero. Check temperature of walk-in-freezer; inform the Manager if temperature goes above 0°F. Do not stack cans more than three high.

Ice Cream Cabinet: Temperature of the service cabinet should be 10-12°F. above zero. Inform the Manager if ice cream is too hard or too soft. **DO NOT** attempt to adjust the temperature control yourself.

## Scooping



Use only as directed in formulas.

- A. Shake scoop to remove excess water.
- B. Hold the scoop firmly, with your thumb under the release. The closer your hand is to the head of the scoop, the better leverage you have. This lessens the strain on your wrist.
- C. With the scoop **FACING YOU**, dip into the ice cream approximately  $\frac{1}{4}$  inch. **DO NOT** face the scoop downward and attempt to dig a hole.

- D. Draw the scoop toward you, along the edge of the container, in a clockwise motion. The ice cream is forced into one side of the scoop and out the opposite side, forming a "lip".
- E. When the portions have been removed, the container should appear with the ice cream higher in the middle than at the side.

**NOTE:** The above method of scooping ice cream is correct and approved. However, it is not the only way to scoop ice cream. It is permissible to go across, up or down; whichever direction is easiest and most practical, depending on the amount and condition of the ice cream in the container. If you have achieved the proper result, you have scooped it correctly.

## Hand Packing

- A. Shake spade over scoop well to remove excess water. Put as much ice cream on a spade as possible. Hold container over the bulk ice cream when filling; place it on inside edge of cabinet when packing.
- B. **PRESS** the ice cream with the **FRONT** of the spade. **NEVER PRESS DOWN** with the **BACK** of the spade. Continue this operation until the container is solidly filled.
- C. Do not level off the ice cream. Leave a slight pyramid on top of the container. Put the lid on securely, write ice cream flavor on lid.
- D. Put the container in an insulated bag, upside down, and close the bag securely.

# SODA WATER

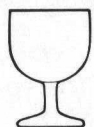
A good way to test perfect carbonation is to take a piece of lead from an ordinary pencil, drop into a glass of carbonated water. If it **REMAINS** floating, the carbonation is perfect. If the lead sinks to the bottom and then rises to the top of the glass, the carbonation is faulty. Should this be the case, notify your Manager.

Temperature of carbonated water should be 34-36°F.

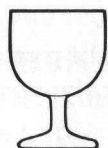
## FOUNTAIN SYRUPS

Pumps are set to dispense 2 ounces of syrup with one stroke of the plunger. If they seem off, notify your Manager.

## SERVICEWARE



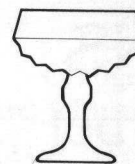
**11 OUNCE GLASS GOBLET:**  
All Sundaes



**20 OUNCE GLASS GOBLET:**  
Root Beer Float  
Fudgana



**GLASS SHERBET DISH:**  
Dinner Portion - Ice Cream  
Children's Portion - Ice Cream  
A la Carte Portion - Ice Cream  
Jell-O  
Pudding



**FOOTED GLASS COMPOTE:**  
Banana Dream  
Tasty Tester



**BANANA ROYAL STAINLESS DISH:**  
Banana Royal



**MARY ANN STAINLESS DISH:**  
Ice Cream Shortcake



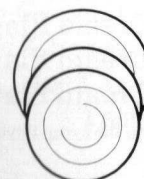
**15 OUNCE SODA GLASS:**  
Ice Cream Sodas  
Milk Shake Floats  
Carbonated and Fruit Flavored  
Drink Floats  
Thick Shakes  
Large Drinks, Carbonated and Fruit  
Iced Tea  
Lemonade  
Orange Freeze



**9 OUNCE DRINK GLASS:**  
Regular Drinks, Carbonated and Fruit



**5 OUNCE JUICE GLASS:**  
All Juices



**Underliner- A 7 1/4" Plate**  
5 1/2" Plate or Saucer is used in the service of all fountain items- used as indicated in instructions.

# ABBREVIATIONS

## Ice Cream and Sherbet

Banana	<b>Ban.</b>
Black Raspberry	<b>Blkrasp.</b>
Blueberry	<b>Blue</b>
Burgundy Cherry	<b>Burgch.</b>
Buttercrunch	<b>Butcr.</b>
Butter Pecan	<b>Butpec.</b>
Caramel	<b>Carm.</b>
Chocolate	<b>Choc.</b>
Chocolate Chip	<b>Chochip.</b>
Coconut	<b>Cocnut.</b>
Coffee	<b>Coff.</b>
Coffee Brandy	<b>Coffbr.</b>
Coffee Fudge	<b>Coffud.</b>
Fudge Ripple	<b>Fudrip.</b>
Lemon Sherbet	<b>Lem. Sh.</b>
Lime Sherbet	<b>Lime Sh.</b>
Maple Walnut	<b>Mapnut.</b>
Mint Chip	<b>Minchip.</b>
Mocha Chip	<b>Mocachip.</b>
Orange Sherbet	<b>Or. Sh.</b>
Peach	<b>Peach</b>
Peppermint Stick	<b>Pepstk.</b>
Pistachio Nut	<b>Pistnut.</b>
Raspberry Sherbet	<b>Rasp. Sh.</b>
Strawberry	<b>Straw.</b>
Swiss Chocolate Almond	<b>Swissalm.</b>
Toasted Almond	<b>Talm.</b>
Vanilla	<b>Van.</b>

## Sodas and Milk Drinks

Ice Cream Soda	Syrup	O	Ice Cream Flavor*
Fruit Ice Cream Soda	Straw	O	Ice Cream Flavor
	Pine	O	Ice Cream Flavor
	Blue	O	Ice Cream Flavor

\*It is not necessary to write the ice cream flavor except when it differs from the syrup flavor, i.e.:  
Chocolate I.C. Soda with Vanilla Ice Cream - Choc O Van

Thick Shake
Orange Freeze
Howard Johnson's Cola
Root Beer
Gingerale
Orange Drink
Lemonade
Coca Cola
(Miami & Orlando)
Tab
Howard Johnson's
Cola Float
Root Beer Float

<b>Flavor Shake</b>
<b>Or. Fr.</b>
<b>Hojo</b>
<b>Root</b>
<b>Ging.</b>
<b>Or. Dr.</b>
<b>Lem. Ade</b>
<b>Coke</b>

<b>Tab</b>
<b>Hojo Ice Cream Flavor Float</b>
<b>i.e.: Hojo Choc. Float</b>
<b>Root Ice Cream Flavor Float</b>
<b>i.e.: Root Van. Float</b>

## Ice Cream Desserts

Ice Cream, A la Carte
#16 scoop
Dinner or Children's
#20 scoop
Ice Cream Sundae
w/whipped cream
and nuts
with marshmallow
& nuts
with whipped cream
with marshmallow
with nuts
Banana Royal
Fudgana
Banana Dream
Strawberry Shortcake
Peach Shortcake
Ice Cream Cake Roll
W/Chocolate Sauce
Ice Cream Cone
Tasty Tester

### Ice Cream Flavor

### Ice Cream Flavor X

### Ice Cream ▽ Sauce WC/N

### Ice Cream ▽ Sauce MM/N

### Ice Cream ▽ Sauce WC

### Ice Cream ▽ Sauce MM

### Ice Cream ▽ Sauce N

### Ban. Roy.

### Fudgana

### Ban. Dream

### Straw. Short.

### Peach Short.

### I.C. Cake/Sce.

### Ice Cream Flavor Cone

### T.T. 5 Ice Cream Flavors

# CONES

## Take-Out Service

SERVICE	INGREDIENTS	PORTIONS
Ice Cream Cone Napkin	Ice Cream or Sherbet	1 #20 scoop, with lip OR 1 #16 scoop, with lip OR 2 #20 scoops, with lip

### SMALL CONE

Place #20 scoop of ice cream or sherbet on top of cone with lip over low part of cone. One flavor only.

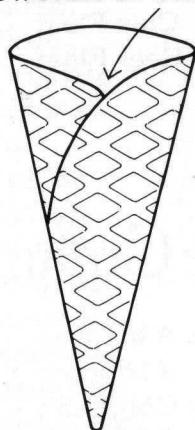
### LARGE CONE

Place #16 conical scoop of ice cream or sherbet on top of cone with lip over low part of cone. One flavor only.

### DOUBLE DIP CONE

Place 2 #20 scoops of ice cream or sherbet on top of cone with lip of each over low part of cone. Each scoop may be a different flavor.

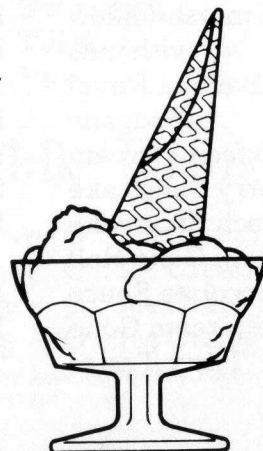
### LOW PART OF CONE



## Dining Room Service

Ice Cream Cone Indiana #2099 Glass Sherbet Dish 5½" Underliner Teaspoon	Ice Cream or Sherbet, guest's choice	1 #16 scoop, with lip OR 1 #20 scoop, with lip
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Serve ice cream cone inverted in a cold a la carte ice cream dish, with the cone at a slanted angle.

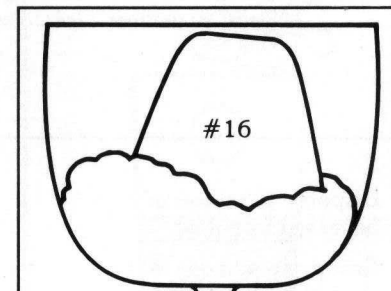


# SUNDAES

WITH FRUIT, HOT FUDGE, HOT BUTTERSCOTCH, SYRUP

SERVICE	INGREDIENTS	PORTIONS
11 ounce Sundae Goblet 7¼" Underliner Teaspoon	Ice Cream* Fruit or Fudge Sauce or Syrup Whipped Cream or Marshmallow Chopped Nuts Cherry	#16 scoop, with lip 1 ounce 1½ ounces 1 ounce 2 ounces 1 teaspoon 1 whole

- Scoop one #16 scoop, with lip, of ice cream.
- Place ice cream upright in an 11 oz. sundae goblet.



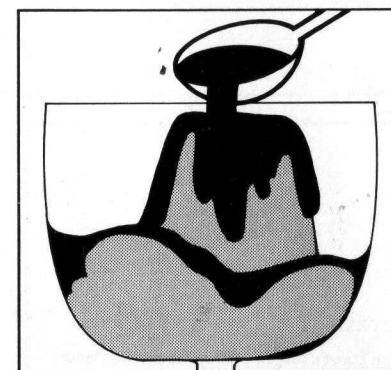
- Ladle 1 ounce of fruit

OR

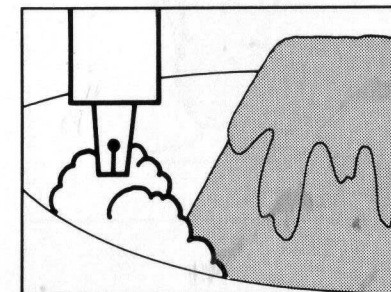
Ladle 1 ounce of hot fudge or butterscotch sauce over the ice cream.

OR

Dispense 1½ ounces of syrup over ice cream.



- Dispense whipped cream over ice cream and spiral to a peak.
- Sprinkle 1 teaspoon of chopped nuts over the whipped cream.
- Garnish with a cherry.



### NOTES:

\*Ask guest's preference on ice cream flavor.

# PLAIN FLOATS

Root Beer Float, See Page 5

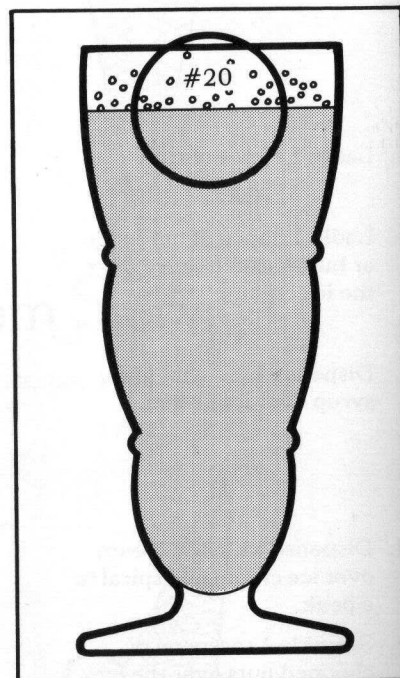
HOWARD JOHNSON'S COLA

## Fruit Flavored

ORANGE, LEMON, GRAPE, ETC.

SERVICE	INGREDIENTS	PORTIONS
15 oz. Soda Glass	Beverage (no ice)	12 ounces
Saucer Underliner	Ice Cream or Sherbet* #20 scoop, rounded	
Soda Spoon		
Straw		

1. Dispense 12 ounces of beverage into glass.
2. Scoop and add one #20 rounded scoop of ice cream or sherbet.



### NOTES:

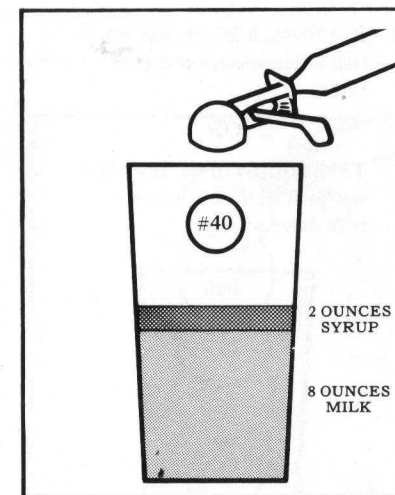
\*Ask guest's preference on ice cream flavor.

# Milk Shake Floats

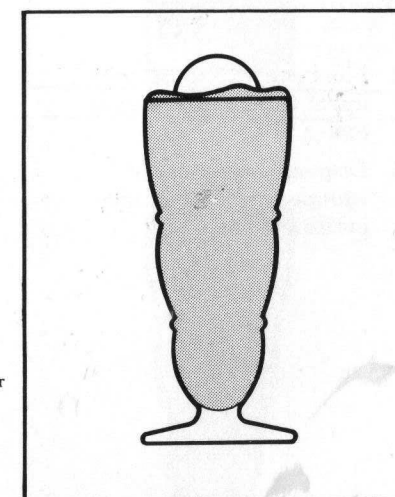
SERVICE	INGREDIENTS	PORTIONS
15 ounce Soda Glass	Milk	8 ounces
Saucer Underliner	Syrup*	2 ounces
Soda Spoon	Ice Cream	1 #40 scoop, rounded
Straw	Ice Cream	1 #20 scoop, rounded

### INTO A MIXING CAN:

1. Pour 8 ounces of milk.
2. Dispense 2 ounces of syrup.
3. Scoop and add one #40 rounded scoop of ice cream.
4. Place can on Multimixer.
5. Mix ingredients until smooth.



6. Pour from mixing can into a 15 oz. soda glass.
7. Scoop one #20 rounded scoop of ice cream.
8. Float ice cream on top of shake.



### NOTES:

\*Unless otherwise requested, follow the syrup flavor for both scoops of ice cream.

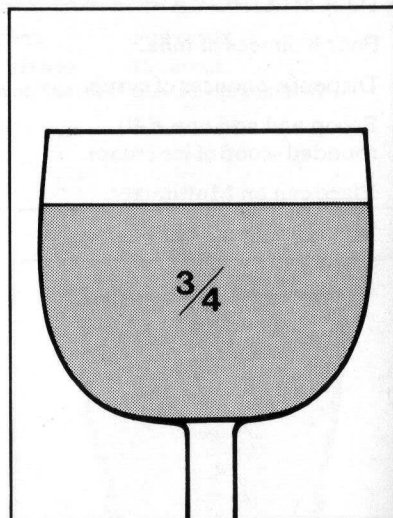
# ROOT BEER FLOAT

SERVICE	INGREDIENTS	PORTIONS
20 oz. Frosted Goblet	Root Beer	15 ounces
7 1/4" Underliner	Vanilla Ice Cream	#16 scoop, with lip
Soda Spoon	Whipped Cream	1 ounce
Straw		

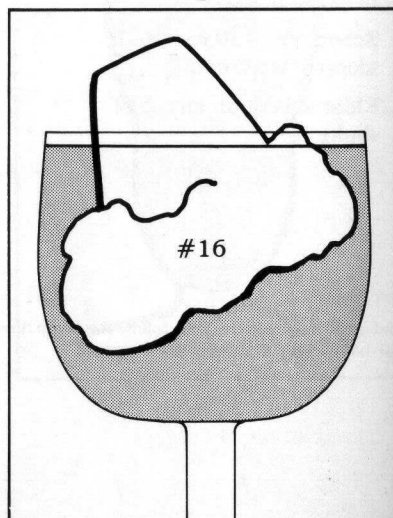
1. Fill frosted 20 oz. goblet  $\frac{3}{4}$  full with pre-mixed root beer.

OR:

12 1/2 ounces of carbonated water and 2 1/2 ounces of root beer syrup.



2. Float one #16 scoop, with lip, of vanilla ice cream on top.
3. Dispense one ounce of whipped cream over the entire surface.

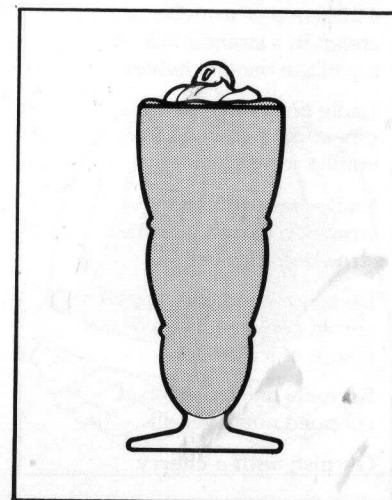
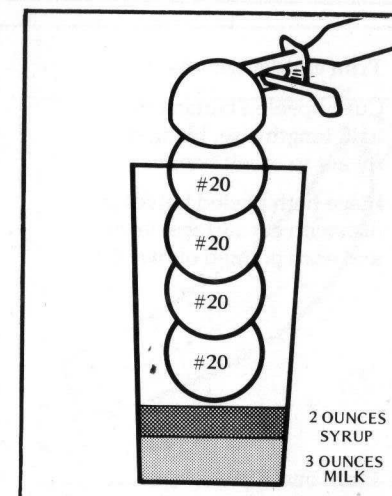


# FROSTEE THICK SHAKE

SERVICE	INGREDIENTS	PORTIONS
15 ounce Soda Glass	Milk	3 ounces
Saucer Underliner	Syrup* (Guest's Preference)	2 ounces
Soda Spoon	Frostees	4 #20 level scoops
Straw	Whipped Cream	
	Rosette	1/4 ounce
	Cherry	1 whole

## INTO A MIXING CAN:

1. Pour 3 ounces of milk.
2. Dispense 2 ounces of syrup.
3. Scoop and add 4 #20 level scoops of Frostees.
4. Place can on Multimixer.
5. Mix ingredients until smooth, **BEING VERY CAREFUL NOT TO OVERMIX.** The Frostees requires even less mixing than ice cream.
6. Pour from mixing can into a 15 ounce soda glass.
7. Dispense a 1/4 ounce whipped cream rosette on top of ice cream.
8. Garnish with a cherry.



## NOTES:

\*Because Frostees is flavorless, shakes can only be made in flavors in which syrups are available.

# BANANA ROYAL

## SERVICE

Banana Royal Dish  
7 1/4" Underliner  
Teaspoon

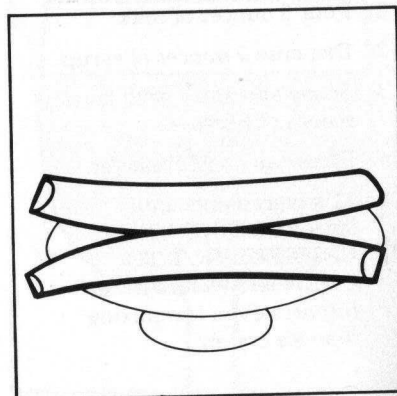
## INGREDIENTS

Banana  
Vanilla Ice Cream  
Strawberry Ice Cream  
Pineapple Fruit  
Strawberry Fruit  
Whipped Cream  
Chopped Nuts  
Cherry

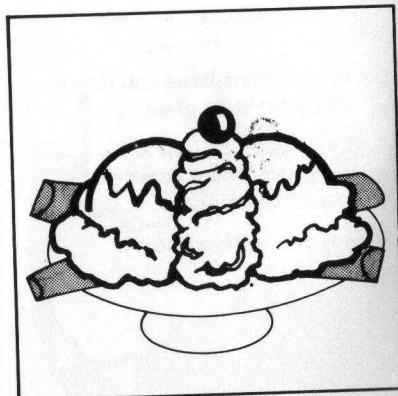
## PORTIONS

1 whole  
#20 scoop, with lip  
#20 scoop, with lip  
1 ounce  
1 ounce  
1 ounce band  
1 teaspoon  
1 whole

1. Trim ends of banana.
2. Cut unpeeled banana in half, lengthwise, being careful not to break banana.
3. Place both peeled halves in dish with cut surface down and ends pointed outward.



4. Place one #20 scoop of vanilla ice cream and one #20 scoop of strawberry ice cream in a straight line on top of the banana halves.
5. Ladle one ounce of pineapple fruit over the vanilla ice cream.
6. Ladle one ounce of strawberry fruit over the strawberry ice cream.
7. Dispense band of whipped cream between the two scoops of ice cream.
8. Sprinkle one teaspoon of chopped nuts over all.
9. Garnish with a cherry.



# BANANA DREAM

## SERVICE

Footed Compote  
7 1/4" Underliner  
Teaspoon

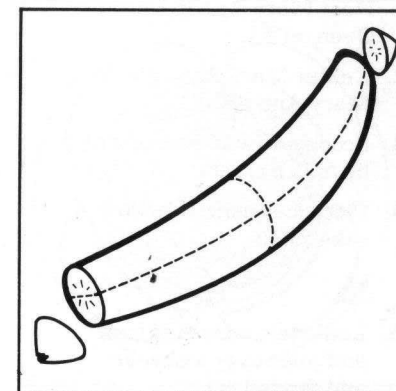
## INGREDIENTS

Vanilla Ice Cream  
Chocolate Ice Cream  
Strawberry Ice Cream  
Coffee Ice Cream  
Banana  
Strawberry Fruit  
Pineapple Fruit  
Chocolate Syrup  
Whipped Cream  
Chopped Nuts

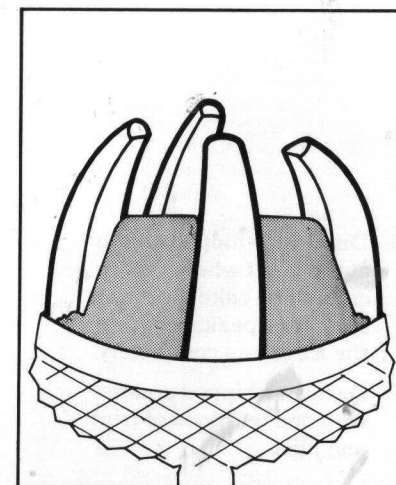
## PORTIONS

#16 scoop, with lip  
#16 scoop, with lip  
#16 scoop, with lip  
#16 scoop, with lip  
1 whole  
2 ounces  
1 ounce  
1 ounce  
2 ounces  
1 teaspoon

1. Place four #16 scoops of ice cream in dish (1 each of vanilla, chocolate, strawberry and coffee).
2. Trim ends of banana.
3. Cut unpeeled banana in half lengthwise and then in half horizontally, for a total of four pieces.



4. Place one section of peeled banana upright between each scoop of ice cream, cut surface in.
5. Ladle one ounce each of strawberry fruit over the vanilla ice cream and strawberry ice cream.
6. Ladle one ounce of pineapple fruit over the coffee ice cream.
7. Dispense one ounce of chocolate syrup over the chocolate ice cream.
8. Pile high two ounces of whipped cream in center.
9. Sprinkle one teaspoon of chopped nuts over the whipped cream.

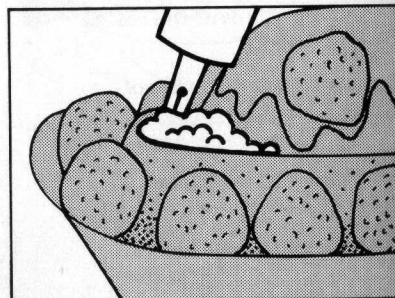
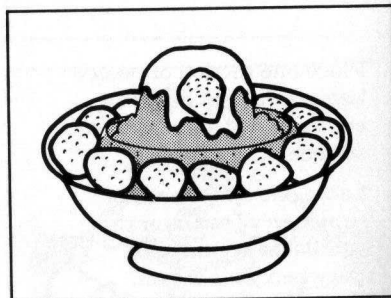
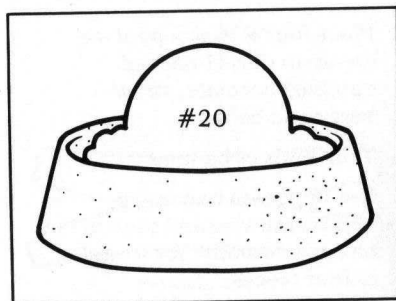


# ICE CREAM SHORTCAKE

## Strawberry

SERVICE	INGREDIENTS	PORTIONS
Mary Ann Dish	Mary Ann Cake	1 each
7 1/4" Underliner	Vanilla Ice Cream	#20 scoop, with lip
Fork	Fruit and Juice	2 ounces
Teaspoon	Whipped Cream	1 1/2 ounces
	Fruit and Juice	1 teaspoon (garnish)

1. Heat Mary Ann in Litton Oven on #1.
2. Center Mary Ann cake in Mary Ann dish.
3. Scoop one #20 scoop, with lip, of ice cream.
4. Place ice cream in hollow of cake shell.
5. Ladle two ounces of fruit and juice over ice cream and around cake.
6. Dispense whipped cream at the point where the ice cream and cake meet and spiral to a peak, covering the ice cream completely.
7. Garnish whipped cream with one teaspoon of fruit and juice.

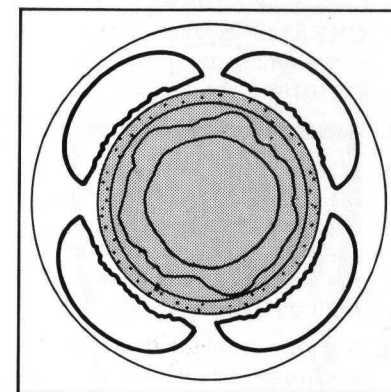


# ICE CREAM SHORTCAKE

## Peach

SERVICE	INGREDIENTS	PORTIONS
Mary Ann Dish	Mary Ann Cake	1 each
7 1/4" Underliner	Peach Ice Cream	#20 scoop, with lip
Fork	Sliced Peaches	2 ounces (4 lg. slices)
Teaspoon	Peach Juice	1 ounce
	Whipped Cream	1 1/2 ounces
	Peach Slice Garnish	1 each

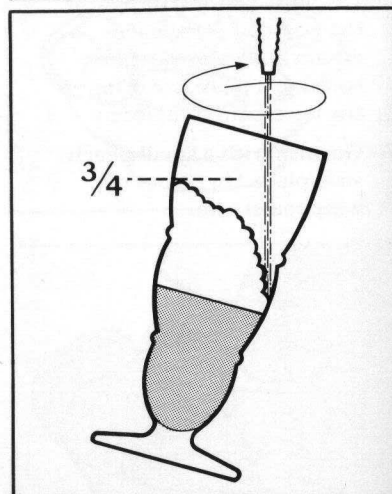
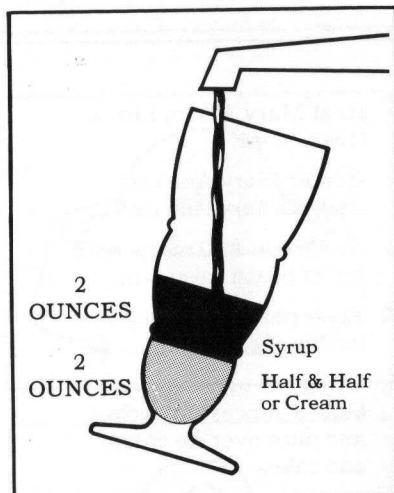
1. Heat Mary Ann in Litton Oven on #1.
2. Center Mary Ann cake shell in Mary Ann dish.
3. Scoop one #20 scoop, with lip, of peach ice cream.
4. Place peach ice cream in hollow of cake shell.
5. Using one ounce ladle, ladle 3 ounces of peaches and juice over ice cream and cake.
6. Dispense whipped cream at the point where the ice cream and cake meet and spiral to a peak, covering the ice cream completely.
7. Garnish with a small peach slice placed in center of whipped cream.



# ICE CREAM SODA WITH SYRUP

SERVICE	INGREDIENTS	PORTIONS
15 ounce Soda Glass	Half and Half or Cream	2 ounces
Saucer Underliner	Syrup*	2 ounces
Soda Spoon	Ice Cream**	#16 scoop, with generous lip
Straw	Carbonated Water	
	Whipped Cream	1/4 ounce
	Rosette	
	Cherry	1 whole

1. Dispense 2 ounces of half and half or cream into a 15 ounce soda glass. It is important to **DISPENSE CREAM FIRST** in order to prevent syrup from sticking to the glass.
2. Add 2 ounces of syrup.
3. Mix ingredients by rotating the glass **SLOWLY** directing a fine stream of carbonated water to hit the side of the glass. Continue mixing until the glass is  $\frac{3}{4}$  full.
4. Fill glass slowly with coarse stream of carbonated water.
5. Scoop one #16 conical scoop of ice cream with a generous lip.
6. Top-off soda with carbonated water before placing ice cream on top.\*\*
7. Place ice cream, **SLIGHTLY TILTED**, across the top of glass.
8. Dispense  $\frac{1}{4}$  ounce whipped cream rosette on top of ice cream.
9. Garnish with a cherry.



## NOTES:

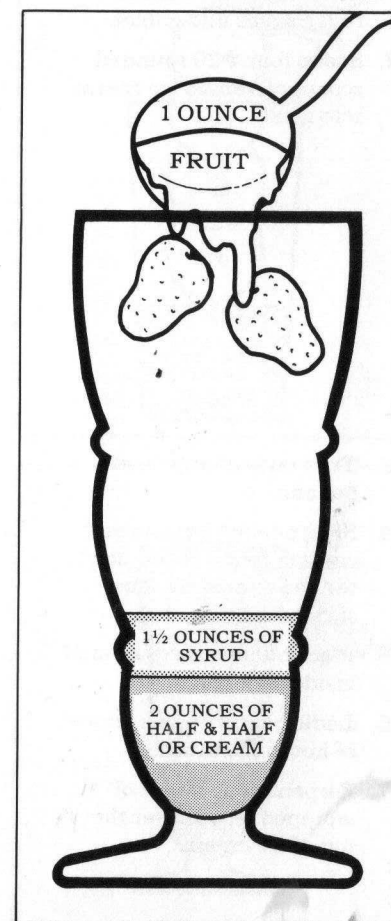
\* Ask guest's preference on syrup and ice cream flavor.

\*\* Do not run carbonated water over ice cream. To do so will cause ice crystals to form, resulting in an unacceptable product.

# ICE CREAM SODA WITH FRUIT

SERVICE	INGREDIENTS	PORTIONS
15 ounce Soda Glass	Half and Half or Cream	2 ounces
Saucer Underliner	Fruit Syrup*	1 1/2 ounces
Soda Spoon	Fruit	1 ounce
Straw	Ice Cream**	#16 scoop, with generous lip
	Carbonated Water	
	Whipped Cream	1/4 ounce
	Rosette	
	Cherry	1 whole

1. Dispense 2 ounces of half and half or cream into a 15 ounce soda glass.
2. Add 1 1/2 ounces of syrup.
3. Ladle 1 ounce of fruit into glass.
4. Mix ingredients by rotating the glass **SLOWLY** directing a fine stream of carbonated water to hit the side of the glass. Continue mixing until the glass is  $\frac{3}{4}$  full.
5. Fill glass slowly with coarse stream of carbonated water.
6. Scoop one #16 conical scoop of ice cream with a generous lip.
7. Top-off soda with carbonated water before placing ice cream on top.\*\*\*
8. Place ice cream, **SLIGHTLY TILTED**, across the top of the glass.
9. Dispense  $\frac{1}{4}$  ounce whipped cream rosette on top of ice cream.
10. Garnish with a cherry.



## NOTES:

\* For all sodas which do not have a corresponding flavor syrup, use vanilla syrup and one ounce ladle of fruit.

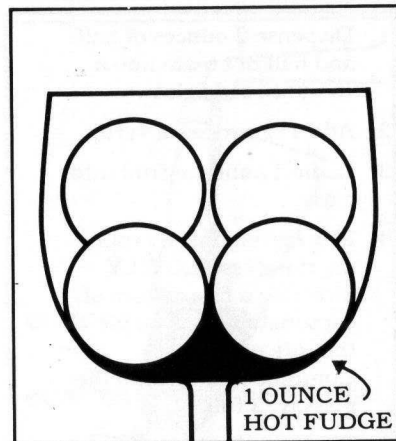
\*\* Ask guest's preference on ice cream flavor.

\*\*\* Do not run carbonated water over ice cream. To do so will cause ice crystals to form, resulting in an unacceptable product.

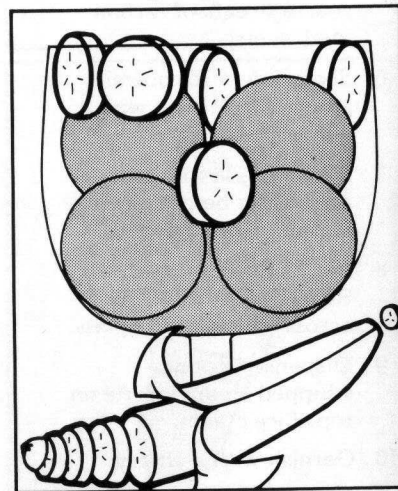
# FUDGANA

SERVICE	INGREDIENTS	PORTIONS
20 ounce Goblet	Hot Fudge Sauce	1 ounce
7¼" Underliner	Vanilla Ice Cream	4 #20 scoops, rounded
Soda Spoon	Banana	1 whole
	Hot Fudge Sauce	2 ounces
	Whipped Cream	1 ounce

1. Ladle one ounce of hot fudge sauce into goblet.
2. Scoop four #20 rounded scoops of vanilla ice cream into goblet.



3. Trim ends of unpeeled banana.
4. Start peeling banana and cut into round slices, continuing to peel back as slices are cut.
5. Place banana slices around inside of goblet.
6. Ladle over with two ounces of hot fudge sauce.
7. Dispense one ounce of whipped cream over the top of ice cream.

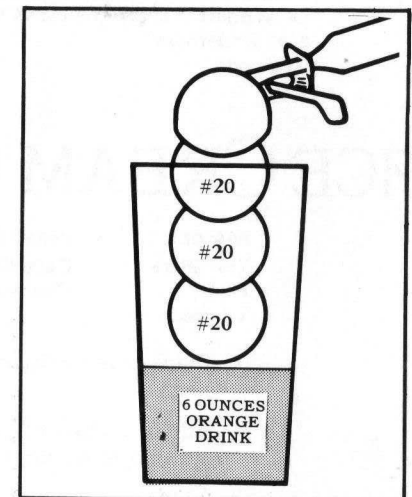


# ORANGE FREEZE

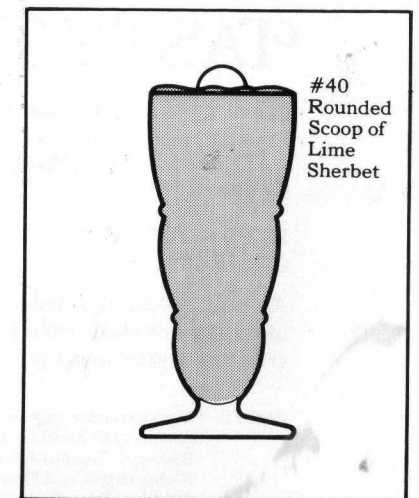
SERVICE	INGREDIENTS	PORTIONS
15 ounce Soda Glass	Orange Drink	6 ounces
Saucer Underliner	Orange Sherbet	3 #20 scoops, rounded
Soda Spoon	Lime Sherbet	1 #40 scoop, rounded
Straw		

## INTO A MIXING CAN:

1. Pour 6 ounces of orange drink
2. Scoop and add 3 #20 rounded scoops of sherbet.
3. Place can on Multimixer.
4. Mix ingredients until smooth. DO NOT OVERMIX.\*



5. Pour from mixing can into 15 ounce soda glass.
6. Top with one #40 rounded scoop of lime sherbet.



## NOTES:

\*DO NOT OVERMIX. Overmixing will result in a too thin drink.

# ICE CREAM SERVICE

A LA CARTE, DINNER, CHILDREN

## A LA CARTE

SERVICE	INGREDIENTS	PORTIONS
Indiana #2099	Ice Cream or Sherbet	1 #16 scoop, with lip
Glass Sherbet Dish	Guest's Choice	
5½" Underliner		
Teaspoon		

## DINNER AND CHILDREN'S PORTION

SERVICE	INGREDIENTS	PORTIONS
Indiana #2099	Ice Cream or Sherbet	1 #20 scoop, with lip
Glass Sherbet Dish	Guest's Choice	
5½" Underliner		
Teaspoon		

# ICE CREAM CAKE ROLL

SERVICE	INGREDIENTS	PORTIONS
7¼" Plate	Cake Roll	1 slice
Fork	Chocolate Sauce	1 ounce
Teaspoon		

1. Place cake roll in center of plate.
2. Add one ounce of chocolate syrup across center.

# TASTY TESTER

SERVICE	INGREDIENTS	PORTIONS
Footed Compote	Different Ice Cream	5 #20 rounded
7¼" Underliner	Flavors*	scoops
Teaspoon		

## INTO A FOOTED COMPOTE:

Arrange 5 #20 rounded scoops of customer's choice of ice cream in glass compote.

NOTES: \*If customer has no preference, then choose flavors by COLOR combinations:  
Example: Toasted Almond, Coffee, Chocolate  
Fudge Ripple and Burgundy Cherry;  
OR Mint Chip, Butter Pecan, Black Raspberry  
Banana and Peach

# NOTES

Additional copies of this manual may be obtained by writing to Training Programs Coordinator, Howard Johnson Company, 220 Forbes Road, Braintree MA 02184